

DINNERLY



Reduced-Carb Mexican Pork Lettuce Cups with Charred Corn Salsa



25 minutes



2 Servings

These crunchy lettuce cups – piled with Mexican-spiced pork and a smoky charred corn salsa – are handfuls of deliciousness.

WHAT WE SEND

- 1 red onion
- 1 tomato
- 1 corn cob
- 1 little gem lettuce
- pork mince
- 10g Mexican spice blend ¹⁷

WHAT YOU NEED

- 3 tsp olive oil
- 1 tbs white vinegar
- 1 tbs mayonnaise ³

TOOLS

- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Egg (3), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 510kcal, Fat 33.0g, Carbs 15.2g, Proteins 35.0g



1. Prep ingredients

Finely chop the **onion** and **tomato**. Discard the husk and silks from the **corn**, then slice the kernels from the cob. Trim the **lettuce** and separate the leaves.



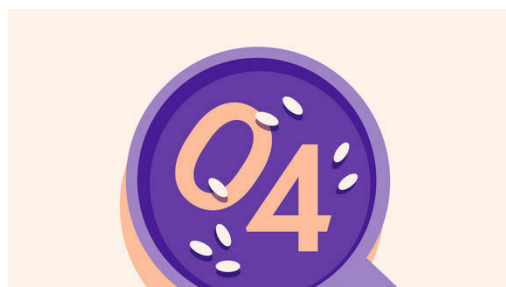
2. Char corn

Heat **1 tsp olive oil** in a medium frypan over high heat. Cook the **corn**, stirring, for 3-4 mins until slightly charred. Remove from the pan.



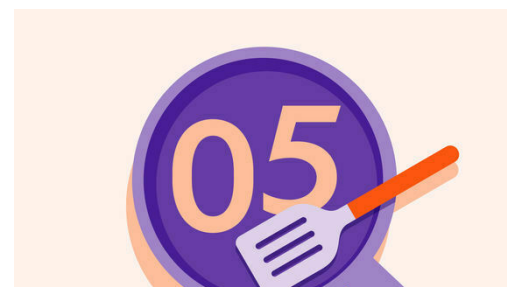
3. Cook pork

Heat **2 tsp olive oil** in the same pan over high heat. Cook the **pork mince** and **Mexican spice blend** (see Make it yours), breaking up the lumps with a spoon, for 4-5 mins until browned. Season with **salt and pepper**.



4. Make salsa

Meanwhile, combine the **corn**, **onion**, **tomato** and **1 tbs white vinegar** in a bowl. Season with **salt and pepper** and toss to coat.



5. Serve up

Combine **1 tbs mayonnaise** and **1 tsp water** in a bowl. Divide the **lettuce leaves** among plates (see Make it yours) and top with the **Mexican pork** and **corn salsa**. Drizzle with the **mayonnaise mixture** and enjoy!



6. Make it yours

Our Mexican spice blend has a mild chilli kick, so reduce the amount if you want to avoid the heat. ~ For a bit of fun we've served this meal in lettuce cups. If you don't feel like getting your hands messy just pile the ingredients into a bowl and use cutlery.